

**Norwich Bulletin and Courier.**

114 YEARS OLD.

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Norwich, Monday, Nov. 21, 1910.

## The Circulation of The Bulletin.

The Bulletin has the largest circulation of any paper in Eastern Connecticut, and from three to four times larger than any other paper in the state. It is delivered to over 3,000 of the 4,652 houses in Norwich, and read by nearly three per cent. of the people. In Westport it is delivered to over 500 houses; in Putnam and Danbury to over 1,100, and in all of these places it is considered the local daily.

Sumner, Connecticut has forty-two towns, one hundred and sixty-five postoffice districts, and forty-one rural free delivery routes. The Bulletin is sold by every town and on all of the R. F. D. routes in Eastern Connecticut.

## CIRCULATION

1901, average 4,412

1908, average 5,920

Week ending November 19, 8,233

## THANKSGIVING DAY.

Proclamation issued by the Governor of Connecticut.

Governor Frank B. Weeks has issued his proclamation for the observance of Thanksgiving on November 24, as follows:

State of Connecticut.

My Will Kenneth Frank B. Weeks, Governor.

A Proclamation.

For nearly three centuries in our country Thanksgiving has been set apart as a day in each year when we should pause to give thanks to God for his manifold blessings.

Following this wise and honored custom, I hereby appoint Thursday, the 24th day of November, as a Day of Thanksgiving and upon that day in our homes and places of worship to reverently express our gratitude to our Father, and the mercifulness of His favor upon our state and nation, and to give thanks for the many blessings which have been bestowed upon us.

It is the duty of every citizen to observe this day with a sense of the solemnity and importance of the occasion, and to give thanks to God for his manifold blessings.

By His Excellency's Command: MATTHEW H. ROGERS, Secretary.

## WILL WEIGH IN THE TURKEYS.

The competing poultrymen will weigh in their big turkeys at Somers street market tomorrow.

The market price and the Bulletin price to the raisers of the best and biggest Windham and New London county raised birds.

The competition is not as sharp as it would have been a quarter of a century ago when a great many more turkeys were raised in this territory, but the blue-blooded birds which have shown up for the past few years have been as fine in flesh and flavor as turkeys have anywhere.

The Bulletin hopes that a goodly number of poultrymen will appear to claim the honors and that the birds will look finer and weigh heavier than ever.

## MAIL BOXES FOR TROLLEY CARS.

The people of Wilmington, Del., have petitioned the postmaster general to have letter boxes attached to the trolley cars for the convenience of the traveling public, and the project seems so sensible that other places are taking notice.

The St. Louis Star, referring to the proposal, says:

It is stated that the only apparent obstacle in the way at present is the making of satisfactory terms between the government and the local street railway company, the management of which has recently changed hands.

The outlook, however, for the Wilmingtonans gaining their point seems to be favorable.

Why shouldn't St. Louis have letter boxes on the trolley cars, all of which pass near the postoffice?

At present we have trolley mail cars that collect the mail and distribute it over the city, but these cars run only at certain intervals, whereas if mail boxes were installed in all the trolley cars the collection would be continuous and up to the minute.

It looks as if a service of this kind would be just as good here in Connecticut as in Delaware or Missouri.

There is no doubt that it will be regarded as a necessity by and by.

## WILL BE READY, SURE.

The news comes from Panama that the canal will be ready in 1915, sure, and that it may be somewhat earlier.

As President Taft viewed the world, to see the great Gatun locks being placed, examples of the most advanced thought in engineering. The Culebra cut, a ditch through a mountain, is gradually approaching the level where it will receive the water which is to float ships. Breakwaters at Colon and Panama have been built and the sea now runs back from the east side to the foot of the Gatun dam. Such changes have been made since Mr. Taft was last in the canal zone.

The engineer in charge says shipping will pass through on January 1, 1915. But one of the commissioners has declared that the canal will be finished a year earlier than that and possibly two years.

With three or four expositions booked to celebrate the affair in 1915, what a shame it would be to postpone the water a year earlier. These expositions must have if the great inter-oceanic canal has to go slow.

If Thanksgiving be no sensational proposition, it presents such a satisfying prospect that Americans travel hundreds of miles to observe the day.

## AMERICA LEADS IN CO-OPERATIVE MOVEMENTS.

The International Institute of Agriculture, Rome, Italy, has just published the first monthly issue of its new bulletin of economic intelligence, and in accordance with the terms of the treaty under which the institute was founded, it is to deal with agricultural co-operation, insurance, and credit in the 47 adhering countries.

The first issue deals with these movements in Germany, Austria, Denmark, the United States, Great Britain and Ireland, Italy and Japan, and the facts and figures set forth show an important economic evolution.

But when it comes to the marketing of the product it is readily seen that the European co-operative movement lags far behind that of the United States, which can teach as much in this branch of the subject as it has to learn in the matter of credit co-operation.

The Fruit Growers' unions of the Pacific coast, of the southern states of Maryland, and of Michigan, Florida, the great dairy co-operative associations of Minnesota and the north center are proofs of this. It is pointed out, however, that the lack of effective credit hampers the further development of this great movement in the north central division, and the bulletin notes that if this is true of the north center, it is still more so of the great southern cotton growing belt, which would be likely to undergo an economic evolution if the Raiffeisen and Schulze-Delitsch system were carefully adapted to its special needs.

The conclusion the reader is led to after perusing the first bulletin on co-operation published by the International Institute of Agriculture is, that by thus gathering and synchronizing the information on agricultural co-operation in all the countries of the world and presenting it in a comparable form, the institute is performing a much-needed service, one which will enable the farmers in each of the 47 adhering countries to profit by the experience acquired by all the others, and by adapting it to their own requirements, to complete their own organizations and promote their economic welfare.

## EDITORIAL NOTES.

Happy thought for today: Know the truth and the truth will make you free.

A proverb from Maryland: It is a wise turkey that knows enough to run for the woods.

When American dollars get into politics they are a disturbing factor even in Great Britain.

So long as the Mexicans confine their killing to Mexicans, Uncle Sam will find no occasion to interfere.

The new congress will not know what it is up against until it gets there, and then it will go slow.

After the Thanksgiving feast is over it is expected that the dyspepsia tablets will hold firm at the old price.

It is so seldom that the office seeks a democrat that it is not likely in future to become a chronic habit in this state.

The fact is pointed out that limburger cheese is one of the good things that cannot be successfully counterfeited.

The picture of Grahame-White crossing the Delaware will never look as pretty as the picture of Washington doing the stunt.

Since Christmas comes on Sunday this year the workers will have to be satisfied with one day off, but next year they will have two.

It will be a relief to those who are annoyed by thirteen to think that Uncle Sam has decided to issue no more thirteen-cent postage stamps.

The outlook for King George is not all that bright. His ability to weather the gathering storm is very likely to mark his stature as a ruler.

If President Taft does not have a care he cannot qualify as an American under the constitution which guarantees equal rights to all men.

The Sons of Rest read the want columns of a newspaper of pure curiosity. They are surprised that the wants of the community are so many.

Mexico has reached a state of feeling which prompts her to put up a barbed wire fence on her boundary line with the United States toward the American side.

The beef trust, we learn from Washington, has purchased all the beef product of the world except that of New Zealand and makes prices for all nations.

## NEW BOOKS.

The History of the Telephone. By Herbert N. Casson. Cloth, 12 mo. Fully Illustrated. Published by A. C. McClure & Co., Chicago, New York and San Francisco. Price \$1.50.

No romance can be more interesting than this chronicle of the incidents leading up to the invention, development, perfecting and marvelous success of the wonderful instrument which we all take so much as a matter of course. It is a story of the most exciting and never-ending amazement. Young and old will enjoy Mr. Casson's absorbing account of what science has accomplished in this regard.

Old Testament Narratives. Selected and edited by Edward Chauncy Baldwin, Assistant Professor of Biblical Literature, University of Illinois. Cloth, 16 mo. with maps. 192 pages. American Book Company, New York, Cincinnati and Chicago. Price 25 cents.

A convenient pocket edition of one of the college entrance requirements in English reading. The selections were carefully made by the author, a leading student of high school age, and in introduction to the literature which would stimulate them to further reading in this line. The annotations supply such explanations as are necessary for intelligent reading. The introduction gives a good general view of the Old Testament as a work of literature.

Don Quixote for Young People. By James Baldwin. Cloth, 12 mo. 247 pages, with illustrations. American Book Company, New York. Price 46 cents.

The most interesting passages of the famous novel of Cervantes are here rewritten for young people by one of the leading writers for children. Care has been taken to retain the spirit and manner of the original, so far as possible, in a story designed for children in the eighth and seventh years of school. While there are, of course, many omissions, the various adventures are so related as to form a continuous narrative.

## Woman in Life and in the Kitchen

### DICTATES OF FASHION.

Some of the newest over-dresses of the chiffon have scalloped edges instead of the simple hem or selvedge.

Mourning chains of gun metal or black channel are to be had plain or set with either moonstones or pearls.

Some of the skirts now shown are long and there strapped and banded, but the acute hobble style, when shown at all, is offered with an air of depreciation.

The fashion for cut steel in every form is remarkable and it vies with the use of porcelain, which is saying much. Some houses use the latter on almost every afternoon and evening gown they make.

One of the latest auto scarfs is of bordered and striped gauze in all colors. It is absolutely impervious to moisture. Pour a glass of water on it and it will not make a mark, not a drop will pass through.

There is a wide use for beads of glass, steel, wood and china, in the new shapes and colors. They are worked into embroidery, strung in fringe, shaped into all kinds of ornaments and used for outlining designs on plain colored fabrics.

Ostrich feather trimming and fur will be used in great quantities in the new day and evening gowns and evening cloaks, and ermine will be particularly popular. The new gowns will have many beautiful feathers intermingled with beads, diamanté or speckled lightly with the softest shades of gray or metallic tints, or other brilliant tints.

### SUGGESTIONS FOR THE HOUSEWIFE.

Try mixing flour and water for thickening with a fork instead of the usual spoon. It is less likely to turn lumpy.

When the gas mantles are blackened they can be cleaned by sprinkling with salt when the flame is turned low; turn light full for a minute and repeat until clean.

Rust on steel can be removed by rubbing sweet oil well into the surface. Let it stand two days, then rub clean with a soft cloth.

To beat furniture put damp utility cloths over the upholstered parts and beat until it is black with dust; then turn to either side. Continue with fresh cloths and no more dust shows.

Iodine stains on woodwork should be removed at once, as they make an ugly spot. Rub with a soft cloth, moistened in camphor.

In cleaning wall paper with bread-crumbs use two day old bread in small pieces; clean with downward light stroke. Never go over the same surface and never work horizontally. Cut away soiled part of bread continually.

### Beef Tea.

Procure two pounds of lean beef, chop into small bits and put into a glass fruit jar; screw on the cover, and put the jar in a kettle of cold water; bring to a boil and boil for two or three hours; pour off the juice and season to taste.

### Rice for Invalids.

Take a tablespoonful of rice and a pint of milk; put them in an earthen dish and bake in the oven for two hours. Keep the dish covered for the last hour. Sweeten if preferred. This is an excellent diet for persons recovering from bowel trouble.

### Appetizers.

Patients can often be induced to taste the following when nothing else will tempt them: Scrape raw beef very fine and season with salt and pepper. It can be made into a sandwich if preferred. Second: Roast over the open fire a slice of salt pork until almost burnt. A little taste of this often creates an appetite.

### Cornmeal Gruel.

Let a pint of water come to a boil, then stir in one tablespoonful of corn meal and stir until thick. Let it boil a few minutes and season with salt. Milk can be added, if preferred.

### Toast Water.

Toast a slice of bread very brown, break it into pieces, and pour over it a cupful of boiling water. When cool it makes a nourishing drink.

### Simple Club Prizes Made from Blot-ters.

A woman who was limited in her prize giving in a club to 25 cents a prize bought three sheets of blotters.

### 300 Pairs of Gold Fish and Globe Free—300 Pairs

Tomorrow, Nov. 22, we will give away 300 Pairs of Gold Fish and Globe.

This is a remarkable offer. We do it simply to introduce our new Toilet Preparation.

### Comp. Benzoin and Almond Cream

for the face and hands and any inflamed surface.

THIS IS OUR PLAN: On Tuesday next, to every customer purchasing a bottle of our COMP. BENZOIN and ALMOND CREAM, price 25 cents, we will give absolutely free two Gold Fish in a pint glass Globe. You will have to pay 25 cents for the fish and globe alone if purchased separately. We have provided 300 pairs of these pretty fish and expect that they will be quickly taken up, so it will be necessary for you to be on hand early if you wish to participate in this free offer of Gold Fish.

COMP. BENZOIN and ALMOND CREAM is made from Almond Oil, Benzoin, Spermaceti, and other ingredients that are beneficial for sore and tender skin. It is pleasant to the touch, nicely perfumed, is not greasy and dries quickly on the skin. It is put up in 5 oz. bottles and sells for 25 cents.

Please the children by taking advantage of this Gold Fish offer.

Please yourself by using a splendid new skin preparation that makes rough skin smooth and helps to keep the wrinkles away.

Remember next Tuesday is the day of the sale. Come in early or you may be disappointed.

### SEE WINDOW DISPLAY

## The Lee & Osgood Co.

Retail Department. Norwich, Conn.

### Buckles on Gowns.

The plain silver or bronze belt buckle has undergone a wonderful transformation, and now we have magnificent evening gowns and wraps trimmed with them. The newest buckles are made of the same material as the gown, or when the gown is trimmed with chiffon or braided, the buckle is made of the same material as the trimming.

They are very effective for evening gowns, being used to hold drapery in the shoulders, in the front or back of the waist and even on the train.

### Air in Bedroom.

A bedroom should always be well ventilated and have the windows open at night, even in the coldest weather. If one wants to avoid colds in winter, rooms that are closely shut up and have no fresh air in the morning, a daily morning bath, either tepid or cold, is of great importance to the cleanliness of the skin.

### FADS AND FASHIONS.

There seems to be no cessation in the demand for all-overs and baby frills.

Chiffon scarfs are worn as sashes with a large belt pin and tasseled ends.

Scarfs continue in demand and will no doubt see another season of popularity.

Marie Antoinette courage draperies are a feature of evening and day garments.

Nets are in great demand for evening dresses, gloves and separate waists.

Embroideries done with beads are worn on both afternoon and evening gowns.

Hair cuffs bunched on each side of the face broaden the face, but are quaint.

Black velvet or patent leather shoes with slanted Spanish heels are a natural outcome of the present fashions.

For afternoon, cashmere in fine weaves is mounting to the top. Then, to show how the pendulum swings in the opposite direction for tailored suits the roughest weaves are used.

Corded silks are making a bid for favor in connection with handsome street suits, the fine cord apparently finding more favor than the Ottoman, although one sees the latter here and there.

It is interesting to note that the court train is to have considerable vogue in the winter gowns. Its revival is due doubtless to the picturesque coronation ceremonies of England's new king.

### Individual Pumpkin Custards.

Beat until very light 2 eggs, gradually stirring in 4 tablespoonfuls of steamed pumpkin, then add, in the order named, a pinch of salt, 2 tablespoonfuls of sugar, half a teaspoonful of ground cinnamon, a pinch each of grated nutmeg and powdered ginger and a pint of mixed milk and cream. Mix lightly together and turn into buttered ramekins placed in a pan of hot water, cooking until "set" in a moderate oven. Just before removing from the oven covered with rolled macaroni crumbs and serve in the ramekins, accompanied by slightly sweetened clotted cream.

### Eggs in Their Nests.

Two cups of mashed or left over cream potato, shape into small nests in a buttered baking dish; into these pour a small piece of butter and break the eggs into them; sprinkle a little salt and pepper over each one and then put into the oven for a few minutes until the eggs are set. Very good served hot with cold meats for supper.

### Rag-a-Muffins.

Take good biscuit dough, roll rather thin, spread with melted butter, cover

## NEW CHICKEN RECIPES.

Boiled Chicken Mould—This is an excellent hot-weather dish and one which would be found most useful for a busy day. Select a fowling fowl and have the butcher save the neck, long and cut the neck from the feet. Skin these by picking them a few minutes in hot water; denumber the rest of the fowl and boil all together until the flesh is tender enough to pick to pieces with the fingers. During the boiling season the chicken with one large Bermuda onion, several stalks of celery, parsley, cayenne and salt. When done and cool enough to handle, pick all the flesh from the bones, feet, neck, etc., and discard the skin. Chop fine—almost a paste—and pack in a mould, pouring in some of the hot water between each layer of chicken. Cover tightly and set on the ice. Turn on a cold dish and serve with a trimming of canned pickles. Only water enough to cover the chicken was used for the boiling or the mould will not harden. The hot-water must be rich enough to form a jelly.

## Chicken Chops.

Cut thin slices of the white meat of chicken round with the small portion used to make little ball doughnuts. Roll in beaten egg and cracker crumbs and fry for a minute in deep fat. Drain and serve on folded napkins. Pass a small bowl filled with mayonnaise or sauce or chicken. They should be hot when eaten with mayonnaise.

## Pimento Olive Salad.

Cut the stuffed olives in half and mix with the inside leaves of lettuce torn in pieces a little larger than the olives. Dress all well with French dressing, adding a few drops of mayonnaise or mustard dressing.

Australia raises nearly 10,000,000 acres of wheat a year.

## Children Cry FOR FLETCHER'S CASTORIA

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